



Version Status	In Process
Specification Approved By:	Sam Kirchberger
Specification Confidentiality Statement	
CONFIDENTIAL DOCUMENT	

General Information

Specification Name	Bulk Cream 40%
Item ID	200351
Item Name	Bulk Cream 40%

Product Information

Specification Introduction CROPP Cooperative/Organic Valley's Products shall be produced and processed from raw materials under conditions, which conform in every respect with applicable federal, state and local regulations and standards of identity. This product shall also meet the national organic standards and the agreed upon quality standards as outlined in these specifications.	
Pasteurization Type HTST, UP, Heat Treated, Raw	HTST
Ingredient Statement Organic Grade A Heavy Cream (Milk)	
Homogenization	Non-Homogenized

Allergens

Milk Only if in product	Yes
Eggs Only if in product	No
Fish Only if in product	No
Peanuts Only if in product	No
Shellfish Only if in product	No
Soy Only if in product	No
Sesame	No
Tree Nuts Only if in product	No
Wheat Only if in product	No
Mollusk Only if in product	No
Cocoa Only if in product	No

Physical

Appearance/Color	White to Cream
Flavor & Aroma	Fresh, Free of off Odors



Chemical

Butterfat	Lower Threshold 36	Upper Threshold	Target 40.00	Unit of Measurement %	Other	Test Method
Inhibitory/Antibiotic	Not Found					
Protein	Lower Threshold 1.45	Upper Threshold 2.4	Target	Unit of Measurement %	Other	Test Method
Titrateable Acidity	Lower Threshold	Upper Threshold 0.15	Target	Unit of Measurement %	Other	Test Method
Total Solids	Lower Threshold 40	Upper Threshold	Target	Unit of Measurement %	Other	Test Method

Microbiological

Standard Plate Count		Upper Threshold < 300000	Target	Unit of Measurement cfu/g	Other	Test Method
Coliform		Upper Threshold < 500		Unit of Measurement cfu/g	Other	Test Method

Antibiotic Testing Statement

Raw Milk Antibiotic Testing Statement
The milk supplied by CROPP Cooperative is tested for antibiotics prior to being received into a processing facility in accordance with Appendix N (Drug Residue Testing and Farm Surveillance) of the Pasteurized Milk Ordinance (PMO). Only milk that tests as "Not Found" is received into and processed at the facility.

Certifications

Organic	Yes
Non-GMO Project Verified Non-GMO Project Verified; GMOs are not allowed in Organic Production	Yes
Halal	Yes
Kosher	Yes
Chinese Organic Yes/No	No
GrassFed Certified from 100% OPT Certified Farms	No
Validus Validus Certificaiton	No

Storage/Shipment

Shipping/Receiving Instructions	Sealed tanker with valid wash tag. Shipping and receiving temperature of <35°F. DO NOT SHIP LOADS >40°F unless approved by CROPP Cooperative. Identified as Organic Grade A Heavy Cream. Name and address of manufacturer, lot number, plant number (IMS & BTU) and Net Weight and any other regulatory information as required by law.					
Storage Temperature	Lower Threshold 34	Upper Threshold 42		Unit of Measurement °F	Other	
Storage Temperature Condition/Product State	Refrigerated					
Shipping Temperature	Lower Threshold	Upper Threshold 40		Unit of Measurement °F	Other Target <35°F	
Receipt Temperature	Lower Threshold	Upper Threshold		Unit of Measurement	Other Target <35°F	
Container	Tanker					
Time Receipt to Processing Hours from receipt to processing				Unit of Measurement Hours	Other 72	